

=> d his;d bib ab 1-11

(FILE 'HOME' ENTERED AT 15:02:56 ON 04 AUG 1999)

FILE 'CA, FSTA, FROSTI' ENTERED AT 15:03:07 ON 04 AUG 1999

L1 31822 S CARCASS## OR ANIMAL CARCASS##  
L2 2291 S L1 AND BACTERIA#  
L3 199 S L2 AND (SANIT? OR DISINFECT?)  
L4 11 S L3 AND (HYDROGEN PEROXIDE OR CARBOXYLIC ACID# OR PEROXYACID#

L4 ANSWER 1 OF 11 CA COPYRIGHT 1999 ACS

AN 122:158984 CA

TI Survival of *Salmonella typhimurium*, *Escherichia coli* O157:H7 and *Listeria monocytogenes* during storage on beef **sanitized** with organic acids

AU Dickson, J.S.; Siragusa, G.R.

CS United States Department of Agriculture, Agricultural Research Service, Clay Center, NE, 68933, USA

SO J. Food Saf. (1994), 14(4), 313-27

CODEN: JFSADP; ISSN: 0149-6085

DT Journal

LA English

AB Sterile beef tissue was inoculated with either *Salmonella typhimurium*, *Escherichia coli* O157:H7 or *Listeria monocytogenes* Scott A and washed

with

23C distd. water, 1% lactic acid or 1% acetic acid. The washed tissue

was

subjected to simulated dry chilling or spray chilling followed by storage at 5C. The washed tissue was stored at 5C for up to 21 days at 26% relative humidity, and total **bacterial** populations were detd. by plating on nonselective and selective agars. There was no significant difference in the surviving populations of *S. typhimurium*, *Escherichia coli* O157:H7, or *L. monocytogenes* after storage, irres. of chilling method. The surviving populations of **bacteria** were significantly lower on acid washed adipose tissue, when compared to the comparable water washed tissue. These results indicate that although injury and recovery of pathogenic **bacteria** may occur as a result of org. acid **carcass sanitizing** treatments, there was no practical significance of this phenomenon after 3 days of storage.

L4 ANSWER 2 OF 11 CA COPYRIGHT 1999 ACS

AN 98:87812 CA

TI Efficacy of **hydrogen peroxide** as a bactericide in poultry chiller water

AU Lillard, H. S.; Thomson, J. E.

CS Richard B. Russell Agric. Res. Cent., USDA, Athens, GA, 30613, USA

SO J. Food Sci. (1983), 48(1), 125-6

CODEN: JFDSA Z; ISSN: 0022-1147

DT Journal

LA English

AB H2O2 as a bactericide in poultry chiller water reduced aerobic organisms by 95-99.5% with 6600 ppm or higher H2O2, and *Escherichia coli* by

97-99.5%

with 5300 ppm or higher. Even higher concns. were required for similar **bacterial** redns. on **carcasses**; aerobic organisms on **carcasses** were reduced by 94% with 11,000 ppm and *E. coli* was

reduced by 80% with 12,000 ppm. However, the reaction of H<sub>2</sub>O<sub>2</sub> with catalase from the blood resulted in a bleached and bloated carcass which would be com. undesirable for fresh or frozen retail sales, but may not be objectionable when used for deboned meat.

L4 ANSWER 3 OF 11 FSTA COPYRIGHT 1999 IFIS  
AN 96(10):S0218 FSTA FS FSTA  
TI Reduction of foodborne pathogens on beef carcass tissue using sodium bicarbonate and hydrogen peroxide.  
AU Yost, K.; Sumner, S. S.  
CS International Association of Milk, Food & Environmental Sanitarians, Inc. [Food Safety Symposium]; Univ. of Nebraska, 325 FIC, Lincoln, NE 68583-0919, USA  
SO Journal of Food Protection, (1995) 58 (Suppl.) 34. ISSN: 0362-028X.  
DT Miscellaneous (Abstract of lecture)  
LA English  
AB Spray washing with 1% sodium bicarbonate (SB) and then 3% H<sub>2</sub>O<sub>2</sub> solutions was examined, as regards effects on Escherichia coli O157:H7, Salmonella typhimurium and Listeria monocytogenes on beef carcass adipose and lean tissues. Samples sprayed with water and not sprayed were used as controls. Half the tissue samples were evaluated immediately and half were held at 4.degree. C for 18 h before analysis. E. coli and salmonellae were most sensitive to SB/H<sub>2</sub>O<sub>2</sub> sprays, whereas no significant effect on listeriae was observed. [From En summ. Further abstracts from this meeting may be traced via the corporate authors (CA) field, under International Association of Milk, Food & Environmental Sanitarians, Inc. [Food Safety Symposium]. See also FSTA (1996) 28 10C6.] (LJW)

L4 ANSWER 4 OF 11 FSTA COPYRIGHT 1999 IFIS  
AN 96(01):S0062 FSTA FS FSTA  
TI Evaluation of hand-trimming, various sanitizing agents, and hot water spray-washing as decontamination interventions for beef brisket adipose tissue.  
AU Gorman, B. M.; Sofos, J. N.; Morgan, J. B.; Schmidt, G. R.; Smith, G. C.  
CS Correspondence (Reprint) address, J. N. Sofos, Cent. for Red Meat Safety, Dep. of Animal Sci., Colorado State Univ., Fort Collins, CO 80523, USA  
SO Journal of Food Protection, (1995) 58 (8) 899-907, 31 ref. ISSN: 0362-028X.  
DT Journal  
LA English  
AB Various chemical solutions (5% hydrogen peroxide, 0.5% ozone, 12% trisodium phosphate, 2% acetic acid and 0.3% commercial sanitizer), water (16-74.degree. C) spray-washing interventions and hand-trimming/spray-washing treatments were compared for their ability to remove faecal material and to reduce bacterial contamination on beef brisket fat [cattle adipose tissue] samples in a model spray-washing cabinet. Samples were inoculated with 2.5 cm<sup>2</sup> of a bovine faecal paste inoculated with Escherichia coli (ATCC 11370).  
Hand-trimming followed by spray-washing with plain water (16-74.degree. C when it came into contact with the sample, 20.68 bar pressure for 36 or 12 s corresponding to chain speeds of 100 or 300 carcasses per h) lowered (P < 0.05) microbiological counts, compared to the inoculated control, by 1.41-2.50 log cfu/cm<sup>2</sup>. Additionally, spraying with chemical solutions (16.degree. C, 1.38 bar, 12 or 36 s), before or after spray-washing with plain water (20.68 bar) at 16.degree. C (36 s), 35.degree. C (12 s) or 74.degree. C (12 s) reduced bacterial counts by 1.34-2.87, 1.18-2.86 or 0.96-3.42 log cfu/cm<sup>2</sup>, respectively. Reduction in counts was influenced by water temp., type of chemical solution and sequence of spray application. Hydrogen peroxide and ozonated water were more effective (P < 0.05) than

trisodium phosphate, acetic acid and a commercial **sanitizer** when applied after washing with plain water. Trisodium phosphate maintained its activity when used before washing with water. In general, water of 74.degree. C caused reductions ( $P < 0.05$ ) exceeding 3.0 log cfu/cm<sup>2</sup>, which were higher than those achieved by trimming and spray-washing. No spreading of **bacteria** in areas immediately adjacent to the inoculation site was detected following spray-washing. (AS(JCM))

L4 ANSWER 5 OF 11 FSTA COPYRIGHT 1999 IFIS  
AN 73(08):S0883 FSTA FS FSTA  
TI Reduction of **bacteria** on pork **carcasses**.  
AU Biemuller, G. W.; Carpenter, J. A.; Reynolds, A. E.  
CS Dept. of Food Sci.; Univ. of Georgia, Athens, 30601, USA  
SO Journal of Food Science, (1973) 38 (2) 261-263, 8 ref.  
DT Journal  
LA English  
AB Use of acetic acid, stannous chloride, **hydrogen peroxide** and steam on hog **carcasses** inoculated with test cultures of *Salmonella enteritidis* indicated the effectiveness of these treatments in reducing both total aerobic **bacterial** population and the incidence of salmonellae. Acetic acid, selected as the most acceptable choice of treatments, also proved effective in reducing total **bacterial** population and incidence of salmonellae on 500 pork **carcasses** sampled in a local plant with pH 2.0 and pH 2.5 being more effective than pH 3.0. It is suggested that control of **bacteria** and reduction of salmonellae from hog **carcasses** can be achieved by strict **sanitation** procedures during processing followed by spraying the **carcass** with acetic acid at pH 2.0. (IFT)

L4 ANSWER 6 OF 11 FSTA COPYRIGHT 1999 IFIS  
AN 73(04):S0401 FSTA FS FSTA  
TI Decontamination of pork **carcasses**.  
AU Carpenter, J. A.  
CS Food Sci. Dept., Univ. of Georgia, Athens, 30601, USA  
SO Proceedings of the Meat Industry Research Conference, (1972) Mar., 35-43, 26 ref.  
DT Journal  
LA English  
AB Various compounds were screened for their inhibitory effects against *Salmonella enteritidis* on seeded plates of brilliant green agar. Acetic acid, stannous chloride, citric acid, phosphoric acid, calcium propionate and chlorine produced zones of inhibition. Further tests were carried out on the effect of acetic acid, stannous chloride, **hydrogen peroxide** and steam on hog **carcasses** inoculated with *S. enteritidis*; both total plate counts and incidence of salmonellae were reduced in all cases. Acetic acid was selected as the most acceptable treatment; it proved effective in reducing total plate counts and incidence of salmonellae on 500 hog **carcasses**, being more effective at pH 2.0 than at pH 2.5 or 3.0. Thus, it is concluded that the control of **bacteria** and reduction of salmonellae on hog **carcasses** can be achieved by strict **sanitation** procedures during processing followed by spraying the **carcass** with pH 2.0 acetic acid. (AA)

L4 ANSWER 7 OF 11 FROSTI COPYRIGHT 1999 LFRA  
AN 485151 FROSTI  
TI Chemical **sanitizing** agents and spoilage **bacteria** on fresh broiler **carcasses**.  
AU Russell S.M.  
SO Journal of Applied Poultry Research, 1998, (Fall), 7 (3), 273-280 (17 ref.)  
ISSN: 1056-6171

DT Journal  
LA English  
AB The effect of **sanitizing agents on bacteria** associated with spoiled poultry meat was studied, to see if any species of spoilage **bacteria** were resistant. *Pseudomonas fluorescens*, *Pseudomonas putida*, *Pseudomonas fragi* and *Shewanella putrefaciens* from spoiled broiler **carcasses** were treated with sodium hypochlorite, quaternary ammonium, lactic acid, trisodium phosphate, **hydrogen peroxide** and Timsen (a quaternary ammonium/urea derivative). With the exception of quaternary ammonium, all of the **sanitizers** tested inhibited *Pseudomonas bacteria*; *S. putrefaciens* proved more resistant in this study. The shelf-life of fresh poultry meat is determined by the level of **bacteria** on the surface and by the length of time spent in transit. The **bacteria** chosen for this study are those most commonly found in spoiled chicken **carcasses**.

L4 ANSWER 8 OF 11 FROSTI COPYRIGHT 1999 LFRA  
AN 469289 FROSTI  
TI Decontaminating beef for *Escherichia coli* O157:H7.  
AU Delazari I.; Iaria S.T.; Riemann H.P.; Cliver D.O.; Mori T.  
SO Journal of Food Protection, 1998, (May), 61 (5), 547-550 (15 ref.)  
DT Journal  
LA English  
SL English  
AB *Escherichia coli* O157:H7 is an increasingly important foodborne human pathogen with the ability to cause very serious disease. Beef **carcasses** can become contaminated with this organism, and a number of approaches have been taken to reduce this possibility. This study looked at the efficacy of acetic acid, **hydrogen peroxide** and chlorhexidine on the survival of *E. coli* O157:H7 inoculated onto lean adipose tissue and connective beef tissues. The effect of prewashing tissues prior to inoculating them with *E. coli* was also determined. Prewashing was found to be effective. The agents varied in their effect on the different tissues, with acetic acid being the least effective overall, **hydrogen peroxide** having a good effect on connective tissues, and chlorhexidine being the most effective on both types of tissue.

L4 ANSWER 9 OF 11 FROSTI COPYRIGHT 1999 LFRA  
AN 180778 FROSTI  
TI *Salmonella* decontamination of broiler **carcasses** with lactic acid, L-Cysteine and **hydrogen peroxide**.  
AU Mulder R.W.A.W.; van der Hulst M.C.; Bolder N.M.  
SO Poultry Science, 1987, 66 (9), 1555-7 (12 ref.)  
DT Journal  
LA English  
SL English  
AB An evaluation of the use of L-cysteine, lactic acid and **hydrogen peroxide** solutions to decontaminate broiler carcasses showed that the last two produced a 4 log cycle reduction in colony-forming units of *Salmonella*, whereas cysteine showed no bactericidal activity.

L4 ANSWER 10 OF 11 FROSTI COPYRIGHT 1999 LFRA  
AN 174738 FROSTI  
TI Poultry **bacteria** reduction (using a baking soda spray followed by spraying with a mist of 3 per cent **hydrogen peroxide** and rinsing).  
IN O'Brien G.T.  
SO United States Patent  
PI US 4683618  
DT Patent  
LA English

L4 ANSWER 11 OF 11 FROSTI COPYRIGHT 1999 LFRA

AN 110269 FROSTI  
TI Efficacy of **hydrogen peroxide** as a bactericide in  
poultry chiller water.  
AU Lillard H.S.; Thomson J.E.  
SO Journal of Food Science, 1983, 48 (1), 125-6 (9 ref.)  
DT Journal  
LA English  
SL English  
AB The results of this investigation indicated that **hydrogen peroxide** is an effective bactericide in poultry chiller water. A level of 5,300 ppm was required to reduce *Escherichia coli* by 97-99.9%, and 6,600 ppm was required to reduce aerobic micro-organisms by 95-99.5%.  
Higher concentrations were necessary for similar **bacterial** reductions on carcasses. However, the reaction of **hydrogen peroxide** with catalase from the blood resulted in a bleached and bloated carcass which would be unacceptable for fresh or frozen retail sales, but may not be objectionable when used for deboned meat.

=> d his;d ti ccls 1-32

(FILE 'USPAT' ENTERED AT 14:18:04 ON 04 AUG 1999)

L1 7185 S CARCASS## OR ANIMAL CARCASS##  
L2 550 S L1 AND BACTERIA#  
L3 120 S L2 AND (SANITA? OR DISINFECT?)  
L4 32 S L3 AND (HYDROGEN PEROXIDE OR CARBOXYLIC ACID# OR PEROXYA  
CID

US PAT NO: 5,902,619 [IMAGE AVAILABLE] L4: 1 of 32  
TITLE: Method and apparatus for **disinfecting** or sterilizing  
foodstuffs and other articles  
US-CL-CURRENT: 426/235; 99/536; 422/28; 426/521

US PAT NO: 5,900,266 [IMAGE AVAILABLE] L4: 2 of 32  
TITLE: Heat-treated lactic and/or glycolic acid compositions and  
methods of use  
US-CL-CURRENT: 426/332; 422/28, 32; 426/335, 532, 626, 650; 528/354

US PAT NO: 5,858,430 [IMAGE AVAILABLE] L4: 3 of 32  
TITLE: Food preservation and **disinfection** method utilizing  
low temperature delayed onset aqueous phase oxidation  
US-CL-CURRENT: 426/241; 422/21, 24; 426/335, 521, 524, 532

US PAT NO: 5,856,451 [IMAGE AVAILABLE] L4: 4 of 32  
TITLE: Method for reducing respiratory allergenicity  
US-CL-CURRENT: 530/402; 435/189, 193; 530/350, 403

US PAT NO: 5,830,511 [IMAGE AVAILABLE] L4: 5 of 32  
TITLE: Therapeutic, production and immunostimulatory uses of  
biocidal compositions  
US-CL-CURRENT: 424/661, 662, 663, 665, 723

US PAT NO: 5,736,351 [IMAGE AVAILABLE] L4: 6 of 32  
TITLE: Method for detection of contaminants  
US-CL-CURRENT: 435/8, 29, 287.9, 309.1, 968; 436/1, 172

US PAT NO: 5,690,950 [IMAGE AVAILABLE] L4: 7 of 32  
TITLE: Insecticidal aliphatic **carboxylic acid** compositions  
US-CL-CURRENT: 424/405; 514/919

US PAT NO: 5,641,530 [IMAGE AVAILABLE] L4: 8 of 32  
TITLE: Method of **disinfection**  
US-CL-CURRENT: 426/532, 321, 331, 335, 652

US PAT NO: 5,632,676 [IMAGE AVAILABLE] L4: 9 of 32  
TITLE: Use of peracetic acid to sanitize processed fowl  
US-CL-CURRENT: 452/173; 426/332; 452/74, 77

US PAT NO: 5,624,810 [IMAGE AVAILABLE] L4: 10 of 32  
TITLE: Method for detection of surfaces contaminants  
US-CL-CURRENT: 435/8, 29, 968; 436/1, 172

US PAT NO: 5,591,467 [IMAGE AVAILABLE] L4: 11 of 32  
TITLE: Contamination-resistant animal feedstuffs  
US-CL-CURRENT: 426/2, 302, 335, 532, 807

US PAT NO: / 5,505,309 [IMAGE AVAILABLE] L4: 12 of 32  
 TITLE: Process for treating poultry **carcasses** to increase shelf-life  
 US-CL-CURRENT: 426/332, 335, 532, 644

US PAT NO: 5,505,976 [IMAGE AVAILABLE] L4: 13 of 32  
 TITLE: Contamination-resistant animal feedstuffs  
 US-CL-CURRENT: 426/532, 335, 635, 807

US PAT NO: / 5,490,992 [IMAGE AVAILABLE] L4: 14 of 32  
 TITLE: **Disinfectant** composition  
 US-CL-CURRENT: 424/606, 78.08, 78.17, 78.31, 78.37; 426/321, 326, 331, 332, 335; 514/474, 546, 547, 549, 552, 557, 566, 570, 571, 574, 711, 772, 772.1, 772.3, 785

US PAT NO: / 5,460,833 [IMAGE AVAILABLE] L4: 15 of 32  
 TITLE: **Disinfectant** composition  
 US-CL-CURRENT: 424/606, 78.08, 78.17, 78.31, 78.37; 426/321, 326, 331, 332, 335; 514/474, 546, 547, 549, 552, 557, 566, 570, 571, 574, 711, 772, 772.1, 772.3, 785

US PAT NO: 5,431,939 [IMAGE AVAILABLE] L4: 16 of 32  
 TITLE: Hyperpasteurization of food  
 US-CL-CURRENT: 426/300, 298, 301, 312, 614

US PAT NO: / 5,364,650 [IMAGE AVAILABLE] L4: 17 of 32  
 TITLE: **Disinfecting** product  
 US-CL-CURRENT: 510/111; 134/25.3; 426/532, 641, 652; 510/383, 434, 437, 488

US PAT NO: 5,250,299 [IMAGE AVAILABLE] L4: 18 of 32  
 TITLE: Synergistic antimicrobial compositions  
 US-CL-CURRENT: 424/94.4; 426/56, 335

US PAT NO: ~~4494~~ 5,234,703 [IMAGE AVAILABLE] L4: 19 of 32  
 TITLE: **Disinfecting** product and process  
 US-CL-CURRENT: 426/331; 134/25.3; 426/532, 641, 652; 510/111

US PAT NO: 5,208,057 [IMAGE AVAILABLE] L4: 20 of 32  
 TITLE: Process for butchering and **disinfecting** fowl  
 US-CL-CURRENT: 426/332; 424/723; 426/335, 532, 644

US PAT NO: 5,149,295 [IMAGE AVAILABLE] L4: 21 of 32  
 TITLE: Method for de-hairing animals  
 US-CL-CURRENT: 452/71; 8/94.18

US PAT NO: 5,139,788 [IMAGE AVAILABLE] L4: 22 of 32  
 TITLE: Noncontaminating antimicrobial composition  
 US-CL-CURRENT: 424/616; 514/574

US PAT NO: / 5,093,140 [IMAGE AVAILABLE] L4: 23 of 32  
 TITLE: Aqueous bactericide for animal treatment  
 US-CL-CURRENT: 426/326; 134/25.3; 426/332, 335; 452/74

US PAT NO: / 5,043,176 [IMAGE AVAILABLE] L4: 24 of 32  
 TITLE: Synergistic antimicrobial compositions  
 US-CL-CURRENT: 426/335, 56, 63

US PAT NO: 4,849,237 [IMAGE AVAILABLE] L4: 25 of 32  
 TITLE: Method for sanitizing poultry **carcasses** in a poultry processing plant utilizing ozonated water  
 US-CL-CURRENT: 426/332, 321, 474, 532, 644

US PAT NO: 4,683,618 [IMAGE AVAILABLE] L4: 26 of 32

TITLE: Reduction of **bacteria** count on poultry being processed  
in food at a poultry processing plant

US-CL-CURRENT: 452, 273

US PAT NO: 4,379,709 [IMAGE AVAILABLE] L4: 27 of 32

TITLE: Process for **disinfecting** and preserving hides and  
skins

US-CL-CURRENT: 8/94.18, 94.14, 94.15

US PAT NO: 4,235,995 [IMAGE AVAILABLE] L4: 28 of 32

TITLE: 3-Nitropyrazole derivatives

US-CL-CURRENT: 548/365.7; 546/275.4; 548/194, 364.7

US PAT NO: 4,145,554 [IMAGE AVAILABLE] L4: 29 of 32

TITLE: 3-Nitropyrazole derivatives

US-CL-CURRENT: 548/365.1, 364.7, 365.7, 371.7, 372.1

US PAT NO: 4,066,776 [IMAGE AVAILABLE] L4: 30 of 32

TITLE: Anti-**bacterial** compositions containing certain  
3-nitropyrazoles

US-CL-CURRENT: 514/363, 339, 370, 407; 546/268.7, 275.4; 548/137, 197,  
364.7, 365.7, 371.7, 372.5

US PAT NO: / 3,996,386 [IMAGE AVAILABLE] L4: 31 of 32

TITLE: Method for preventing microbial surface deterioration of  
foods and feeds

US-CL-CURRENT: 426/321, 331, 332, 334, 335, 541, 549, 582, 614, 615, 618,  
641, 643, 644

US PAT NO: / 3,991,218 [IMAGE AVAILABLE] L4: 32 of 32

TITLE: Process for treating fresh meats

US-CL-CURRENT: 426/250, 2, 265, 303, 305



=> d his

(FILE 'USPAT' ENTERED AT 13:53:00 ON 04 AUG 1999)  
L1 6 S (PRE RIGOR OR PRERIGOR) AND (SANITA? OR DISINFECT###)  
L2 0 S L1 AND (PEROXYCARBOXYLIC ACID OR PEROXYACID)  
L3 0 S (PRERIGOR OR PRE RIGOR) AND (PEROXYCARBOXYLIC ACID OR P  
ERO  
L4 0 S L1 AND CARBOXYLIC ACID  
L5 0 S L1 AND (ACETIC ACID AND HYDROGEN PEROXIDE)

5,192,570

**WEST**[Help](#)[Logout](#)[Main Menu](#)[Search Form](#)[Posting Counts](#)[Show S Numbers](#)[Edit S Numbers](#)**Search Results -**

Terms	Documents
13 and (hydrogen peroxide or peroxide or carboxylic acid or peroxyacid)	0

Database: [All Foreign Patents Abstracts Databases \(JPAB + EPAB + DWPI\)](#) ▼

Refine Search:

13 and (hydrogen peroxide or peroxide or  
carboxylic acid or peroxyacid) ▲▼**Search History**

<u>DB Name</u>	<u>Query</u>	<u>Hit Count</u>	<u>Set Name</u>
JPAB,EPAB,DWPI	13 and (hydrogen peroxide or peroxide or carboxylic acid or peroxyacid)	0	<u>L4</u>
JPAB,EPAB,DWPI	12 and (sanit\$ or disinfect\$)	19	<u>L3</u>
JPAB,EPAB,DWPI	11 and bacteria\$\$	114	<u>L2</u>
JPAB,EPAB,DWPI	carcass or animal carcass	16065	<u>L1</u>

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Entry 1 of 19

File: EPAB

Feb 13, 199

PUB-NO: US005490992A

DOCUMENT-IDENTIFIER: US 5490992 A

TITLE: Disinfectant composition

PUBN-DATE: February 13, 1996

INVENTOR-INFORMATION:

NAME

COUNTRY

ANDREWS, JEFFREY F

US

MUNSON, JANET F

US

INT-CL (IPC): A01 N 37/02; A01 N 59/26; A23 B 4/027; A23 B 4/12

EUR-CL (EPC): A23B004/10; A23B004/20, A23B004/24 , A23B007/16 , A23L003/3481  
, A23L003/3508 , A23L003/3517 , A23L003/358

Full	Title	Citation	Front	Review	Classification	Date	Reference	Claims	KWC	Image
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**2. Document ID: US 5460833 A**

Entry 2 of 19

File: EPAB

Oct 24, 199

PUB-NO: US005460833A

DOCUMENT-IDENTIFIER: US 5460833 A

TITLE: Disinfectant composition

PUBN-DATE: October 24, 1995

INVENTOR-INFORMATION:

NAME

COUNTRY

ANDREWS, JEFFREY F

US

MUNSON, JANET F

US

INT-CL (IPC): A01 N 37/02; A01 N 59/26; A23 B 4/027; A23 B 4/12

EUR-CL (EPC): A23B004/10; A23B004/20, A23B004/24 , A23B007/16 , A23L003/3481  
, A23L003/3508 , A23L003/3517 , A23L003/358

Full	Title	Citation	Front	Review	Classification	Date	Reference	Claims	KWC	Image
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**3. Document ID: WO 9507616 A1**

Entry 3 of 19

File: EPAB

Mar 23, 199

PUB-NO: WO009507616A1

DOCUMENT-IDENTIFIER: WO 9507616 A1

TITLE: DISINFECTANT COMPOSITION

PUBN-DATE: March 23, 1995

INVENTOR-INFORMATION:

NAME

COUNTRY

ANDREWS, JEFFREY F

N/A

MUNSON, JANET F

N/A

INT-CL (IPC): A23 B 4/10; A23 B 7/16; A23 L 3/3517; A23 L 3/3508; A23 L 3/3481;  
A23 B 4/20; A23 B 4/24; A23 L 3/358EUR-CL (EPC): A23B004/10; A23B004/20, A23B004/24 , A23B007/16 , A23L003/3481  
, A23L003/3508 , A23L003/3517 , A23L003/358

Full	Title	Citation	Front	Review	Classification	Date	Reference	Claims	KMC	Image
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## 4. Document ID: US 5364650 A

Entry 4 of 19

File: EPAB

Nov 15, 199

PUB-NO: US005364650A

DOCUMENT-IDENTIFIER: US 5364650 A

TITLE: Disinfecting product

PUBN-DATE: November 15, 1994

INVENTOR-INFORMATION:

NAME

COUNTRY

GUTHERY, B EUGENE

US

INT-CL (IPC): A23B 4/12

EUR-CL (EPC): A23B004/12; A23B004/18

Full	Title	Citation	Front	Review	Classification	Date	Reference	Claims	KMC	Image
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## 5. Document ID: US 5234703 A

Entry 5 of 19

File: EPAB

Aug 10, 199

PUB-NO: US005234703A

DOCUMENT-IDENTIFIER: US 5234703 A

TITLE: Disinfecting product and process

PUBN-DATE: August 10, 1993

INVENTOR-INFORMATION:

NAME

COUNTRY

GUTHERY, B EUGENE

US

INT-CL (IPC): A23B 4/12

EUR-CL (EPC): A23B004/12; A23B004/18

Full	Title	Citation	Front	Review	Classification	Date	Reference	Claims	KMC	Image
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## 6. Document ID: US 4849237 A

Entry 6 of 19

File: EPAB

Jul 18, 198

PUB-NO: US004849237A

DOCUMENT-IDENTIFIER: US 4849237 A

TITLE: Method for sanitizing poultry carcasses in a poultry processing plant  
utilizing ozonated water

PUBN-DATE: July 18, 1989

INVENTOR-INFORMATION:

NAME

COUNTRY

HURST, WILLIAM D

US

INT-CL (IPC): A22C 21/00; A23B 4/14

EUR-CL (EPC): A23B004/24; A23B004/26, A23B004/30

Full	Title	Citation	Front	Review	Classification	Date	Reference	Claims	KWIC	Clip Img	Image
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7. Document ID: US 4362753 A

Entry 7 of 19

File: EPAB

Dec 7, 1982

PUB-NO: US004362753A

DOCUMENT-IDENTIFIER: US 4362753 A

TITLE: Meat carcass sanitizing process

PUBN-DATE: December 7, 1982

INVENTOR-INFORMATION:

NAME

COUNTRY

BARTA, KENT S

N/A

INT-CL (IPC): A23B 4/08

EUR-CL (EPC): A23B004/08; A23B004/10, A23B004/24 , A23B004/30

Full	Title	Citation	Front	Review	Classification	Date	Reference	Claims	KWIC	Image
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8. Document ID: AU 9877284 A, WO 9856366 A1

Entry 8 of 19

File: DWPI

Dec 30, 199

DERWENT-ACC-NO: 1999-105502

DERWENT-WEEK: 199920

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TITLE: Antimicrobial and disinfectant substances or compositions - comprise  
e.g. guanidine component and quaternary ammonium compound, useful in  
pharmaceutical, agricultural, horticultural, floricultural and industrial  
fields

INVENTOR: BUTLION, M

PRIORITY-DATA: 1998ZA-0002616 (March 27, 1998) , 1997ZA-0005074 (June 9, 1997)

PATENT-FAMILY:

PUB-NO	PUB-DATE	LANGUAGE	PAGES	MAIN-IPC
AU 9877284 A	December 30, 1998	N/A	000	A61K 031/14
WO 9856366 A1	December 17, 1998	E	054	A61K 031/14

INT-CL (IPC): A01 N 33/12; A01 N 37/30; A61 K 31/14; A61 K 38/00; C07 C 211/00;  
C07 C 229/00; C07 C 231/00; C07 C 277/00; C09 B 43/00; C09 B 44/00;  
C11 D 1/62; C11 D 3/84

Full	Title	Citation	Front	Review	Classification	Date	Reference	Claims	KWIC	Image
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9. Document ID: US 5783242 A

Entry 9 of 19

File: DWPI

Jul 21, 199

DERWENT-ACC-NO: 1998-426973

DERWENT-WEEK: 199836  
COPYRIGHT 1999 DERWENT INFORMATION LTD  
TITLE: Treating poultry carcasses to reduce bacterial contamination -  
comprises treating the carcass with ozone and simultaneously exposing the  
carcass and ozone to ultraviolet radiation to convert ozone to diatomic oxygen  
INVENTOR: TEAGUE, F B  
PRIORITY-DATA: 1995US-0379730 (January 27, 1995)  
PATENT-FAMILY:  
PUB-NO PUB-DATE LANGUAGE PAGES MAIN-IPC  
US 5783242 A July 21, 1998 N/A 010 A23B 004/16  
INT-CL (IPC): A23 B 4/16

Full	Title	Citation	Front	Review	Classification	Date	Reference	Claims	KWIC	Image
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10. Document ID: TW 317488 A, WO 9510191 A1,  
AU 9478004 A, US 5632676 A

Entry 10 of 19

File: DWPI

Oct 11, 199

DERWENT-ACC-NO: 1995-161489  
DERWENT-WEEK: 199807  
COPYRIGHT 1999 DERWENT INFORMATION LTD  
TITLE: Sanitisation of fowl using peracetic acid - where bacterial level is  
effectively reduced to prevent disease in humans, and skin or flesh of birds is  
not affected  
INVENTOR: DIKEN, G M; KURSCHNER, L M  
PRIORITY-DATA: 1993US-0134995 (October 12, 1993)  
PATENT-FAMILY:  
PUB-NO PUB-DATE LANGUAGE PAGES MAIN-IPC  
TW 317488 A October 11, 1997 N/A 000 A23L 003/35  
WO 9510191 A1 April 20, 1995 E 019  
AU 9478004 A May 4, 1995 N/A 000 A22C 021/04  
US 5632676 A May 27, 1997 N/A 006 A22C 021/04  
A23L 001/01  
INT-CL (IPC): A22 C 21/04; A23 L 1/015; A23 L 1/315; A23 L 3/3508

Full	Title	Citation	Front	Review	Classification	Date	Reference	Claims	KWIC	Image
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## Search Results - Record(s) 11 through 19 of 19 returned.

11.

Document ID: DE 69413701 E, WO 9507616 A1,  
AU 9478684 A, US 5460833 A, US 5490992 A, EP  
719089 A1, JP 09502608 W, AU 692478 B, EP  
719089 B1

Entry 11 of 19

File: DWPI

Nov 5, 1998

DERWENT-ACC-NO: 1995-131114

DERWENT-WEEK: 199850

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TITLE: Food disinfectant compsns. for meat and poultry carcasses - comprising synergistic amounts of fatty acid mono:ester, acid or chelating agent, food grade surfactant and a vehicle

INVENTOR: ANDREWS, J F; MUNSON, J F

PRIORITY-DATA: 1993US-0121283 (September 14, 1993) , 1995US-0407982 (March 22, 1995) , 1995US-0407965 (March 22, 1995)

PATENT-FAMILY:

PUB-NO	PUB-DATE	LANGUAGE	PAGES	MAIN-IPC
DE 69413701 E	November 5, 1998	N/A	000	A23B 004/10
WO 9507616 A1	March 23, 1995	E	032	A23B 004/10
AU 9478684 A	April 3, 1995	N/A	000	A23B 004/10
US 5460833 A	October 24, 1995	N/A	012	A01N 037/02
US 5490992 A	February 13, 1996	N/A	012	A01N 037/02
EP 719089 A1	July 3, 1996	E	000	A23B 004/10
JP 09502608 W	March 18, 1997	N/A	032	A23B 004/10
AU 692478 B	June 11, 1998	N/A	000	A23B 004/10
EP 719089 B1	September 30, 1998	E	000	A23B 004/10

INT-CL (IPC): A01 N 37/02; A01 N 59/26; A23 B 4/027; A23 B 4/10; A23 B 4/12; A23 B 4/14; A23 B 4/20; A23 B 4/24; A23 B 7/16; A23 L 3/3481; A23 L 3/3508; A23 L 3/3517; A23 L 3/358

Full	Title	Citation	Front	Review	Classification	Date	Reference	Claims	KWIC	Image
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12.

Document ID: US 5364650 A

Entry 12 of 19

File: DWPI

Nov 15, 199

DERWENT-ACC-NO: 1994-366057

DERWENT-WEEK: 199445

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TITLE: Sanitising soln. for animal carcasses - comprising a medium chain fatty acid, and an acid to ensure low pH is used to eradicate enteric pathogens

INVENTOR: GUTHERY, B E

PRIORITY-DATA: 1991US-0785772 (October 31, 1991) , 1993US-0050975 (April 22, 1993)

## PATENT-FAMILY:

PUB-NO	PUB-DATE	LANGUAGE	PAGES	MAIN-IPC
US 5364650 A	November 15, 1994	N/A	009	A23B 004/12
INT-CL (IPC): A23B 4/12				

Full	Title	Citation	Front	Review	Classification	Date	Reference	Claims	KWIC	Image
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13. Document ID: US 5549895 A, WO 9426132 A1,  
AU 9471378 A

Entry 13 of 19

File: DWPI

Aug 27, 199

DERWENT-ACC-NO: 1995-006253

DERWENT-WEEK: 199640

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TITLE: New E. coli strains producing new colicin - that inhibits pathogenic Enterobacteriaceae, esp. E. coli 0157:H7, useful as food additive and for disinfecting hard surfaces

INVENTOR: LYON, W J; MURANO, E A ; OLSON, D G

PRIORITY-DATA: 1993US-0062773 (May 17, 1993)

## PATENT-FAMILY:

PUB-NO	PUB-DATE	LANGUAGE	PAGES	MAIN-IPC
US 5549895 A	August 27, 1996	N/A	006	A61K 035/00
WO 9426132 A1	November 24, 1994	E	024	A23L 003/34
AU 9471378 A	December 12, 1994	N/A	000	A23L 003/34
INT-CL (IPC): A21 D 4/00; A23 B 4/14; A23 L 3/34; A61 K 35/00				

Full	Title	Citation	Front	Review	Classification	Date	Reference	Claims	KWIC	Image
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14. Document ID: US 5234703 A

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File: DWPI

Aug 10, 199

DERWENT-ACC-NO: 1993-264579

DERWENT-WEEK: 199333

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TITLE: Disinfection of animal carcasses - with acidified aq. soln. of medium-chain fatty acid

INVENTOR: GUTHERY, B E

PRIORITY-DATA: 1991US-0785772 (October 31, 1991)

## PATENT-FAMILY:

PUB-NO	PUB-DATE	LANGUAGE	PAGES	MAIN-IPC
US 5234703 A	August 10, 1993	N/A	010	A23B 004/12
INT-CL (IPC): A23B 4/12				

Full	Title	Citation	Front	Review	Classification	Date	Reference	Claims	KWIC	Image
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15. Document ID: US 4849237 A

Entry 15 of 19

File: DWPI

Jul 18, 198

DERWENT-ACC-NO: 1989-263214



DERWENT-WEEK: 198936  
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 TITLE: Sanitising poultry carcasses using ozonised water - flowing along  
 trough counter to carcass movement and jetted against carcasses  
 INVENTOR: HURST, W D  
 PRIORITY-DATA: 1987US-0114709 (October 30, 1987)  
 PATENT-FAMILY:  
 PUB-NO PUB-DATE LANGUAGE PAGES MAIN-IPC  
 US 4849237 A July 18, 1989 N/A 008 N/A  
 INT-CL (IPC): A22C 21/00; A23B 4/14

Full	Title	Citation	Front	Review	Classification	Date	Reference	Claims	KWC	Image
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# 16. Document ID: SU 1651811 A

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File: DWPI

May 23, 199

DERWENT-ACC-NO: 1992-157543  
 DERWENT-WEEK: 199219  
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 TITLE: Collecting samples of internal organs of poultry - for bacteriological,  
 virology and serological tests, by cutting skin, muscles and ribs on both sides  
 of spine  
 INVENTOR: GOLUBEV, B P; MARTIROSYA, V V  
 PRIORITY-DATA: 1988SU-4620046 (December 13, 1988)  
 PATENT-FAMILY:  
 PUB-NO PUB-DATE LANGUAGE PAGES MAIN-IPC  
 SU 1651811 A May 23, 1991 N/A 002 N/A  
 INT-CL (IPC): A01N 1/00

Full	Title	Citation	Front	Review	Classification	Date	Reference	Claims	KWC	Image
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# 17. Document ID: EP 398256 A, DE 59010614 G, DE 3916303 A, EP 398256 B1

Entry 17 of 19

File: DWPI

Nov 22, 199

DERWENT-ACC-NO: 1990-350043  
 DERWENT-WEEK: 199711  
 COPYRIGHT 1999 DERWENT INFORMATION LTD  
 TITLE: Pairs of rotating brushes cleaning slaughtered de-haired pigs - move to  
 and from each other under controlled force  
 INVENTOR: HENKEL, H; RUNKEL, G ; SCHREIBER, H ; WEIGEL, W  
 PRIORITY-DATA: 1989DE-3916303 (May 19, 1989)  
 PATENT-FAMILY:  
 PUB-NO PUB-DATE LANGUAGE PAGES MAIN-IPC  
 EP 398256 A November 22, 1990 N/A 000 N/A  
 DE 59010614 G February 6, 1997 N/A 000 A22B 005/08  
 DE 3916303 A November 22, 1990 N/A 000 N/A  
 EP 398256 B1 December 27, 1996 G 006 A22B 005/08  
 INT-CL (IPC): A22B 5/08; A22C 17/08; A22C 18/00

Full	Title	Citation	Front	Review	Classification	Date	Reference	Claims	KWC	Image
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18.

Document ID: EP 181046 A, NL 8403435 A

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File: DWPI

May 14, 198

DERWENT-ACC-NO: 1986-126484

DERWENT-WEEK: 198620

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TITLE: Disinfection of an animal carcass - by sprayers which move up and down the carcass spraying water and disinfectant

INVENTOR: NIJHUIS, G J

PRIORITY-DATA: 1984NL-0003435 (November 9, 1984)

PATENT-FAMILY:

PUB-NO	PUB-DATE	LANGUAGE	PAGES	MAIN-IPC
EP 181046 A	May 14, 1986	E	015	N/A
NL 8403435 A	June 2, 1986	N/A	000	N/A

INT-CL (IPC): A22B 5/00

Full	Title	Citation	Front	Review	Classification	Date	Reference	Claims	KWIC	Image
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19.

Document ID: US 3819329 A, CA 1074252 A, DE 2428256 A, GB 1428920 A

Entry 19 of 19

File: DWPI

Jun 25, 197

DERWENT-ACC-NO: 1974-49957V

DERWENT-WEEK: 197427

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TITLE: Disinfecting bacteria laden surfaces - with electrolytically generated nascent chlorine sprayed as hypochlorous acid soln

PRIORITY-DATA: 1972US-0312630 (December 6, 1972) , 1971US-0142207 (May 11, 1971)

PATENT-FAMILY:

PUB-NO	PUB-DATE	LANGUAGE	PAGES	MAIN-IPC
US 3819329 A	June 25, 1974	N/A	000	N/A
CA 1074252 A	March 25, 1980	N/A	000	N/A
DE 2428256 A	January 2, 1976	N/A	000	N/A
GB 1428920 A	March 24, 1976	N/A	000	N/A

INT-CL (IPC): A23B 1/00; A23B 4/12; A61L 13/00; B01K 1/00; C25B 1/26; C25B 15/02

Full	Title	Citation	Front	Review	Classification	Date	Reference	Claims	KWIC	Image
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